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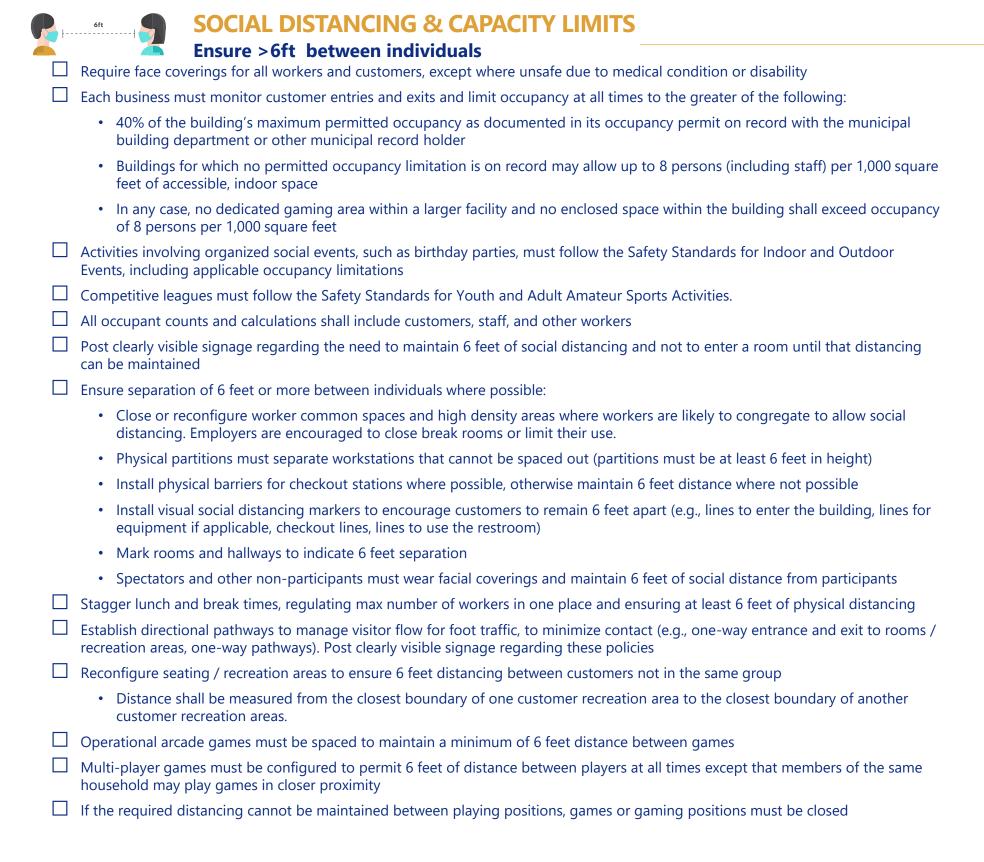




In accordance with COVID – 19 Order no. 58 Returning all Municipalities to Phase 3, Step 1 COVID -19 Safety Rules, only indoor Recreation Businesses designated as a Phase 3 Step 1 enterprise may open. Phase 3 Step 2 enterprises must close.

These sector specific COVID-19 workplace safety standards for Arcades and Other Indoor and Outdoor Game and Recreation Businesses are issued to provide owners and operators of these enterprises and workers and customers with instructions to help protect against the spread of COVID-19. Other recreation businesses involving outdoor activities such as hiking, rafting, and sports should refer to appropriate EEA guidance. Indoor arts and entertainment venues, including movie theaters, comedy clubs, and live performance venues, should refer to theater and performance venue guidance, available on the Reopening Plan website.

In accordance with the COVID-19 Order No. 53, Requiring Early Closing for Certain Businesses and Activities, Arcades and Other Indoor and Outdoor Game and Recreation Businesses must close to the public by 9:30 pm and may not re-open to the public before 5:00 am the following day ("mandatory closing period"). During this daily mandatory closing period, Arcades and Other Indoor and Outdoor Game and Recreation Businesses must not admit any customers, patrons, or members of the public Arcades and Other Indoor and Outdoor Game and Recreation Businesses may permit employees to stay on premises during the mandatory closing period.



ARCADES AND OTHER INDOOR AND OUTDOOR GAME AND RECREATION BUSINESSES

MA COVID-19 Checklist





SOCIAL DISTANCING & CAPACITY LIMITS

Ensure >6ft between individuals

	Limit group sizes for group activities or group bookings to no more than 10 people
Ш	Contactless payment methods and / or digital ticketing are encouraged
	Encourage the use of electronic versions or no-touch displays in place of commonly touched physical materials (such as menus and pricing brochures) where possible. All commonly touched physical materials must be discarded or sanitized between use
	Any self-serve equipment or other physical materials should be removed, and instead all materials must be handed out individually by employees



HYGIENE PROTOCOLS

Apply robust hygiene protocols

Ensure access to handwashing facilities on site, including soap and running water, wherever possible and encourage frequent handwashing; alcohol-based hand sanitizers with at least 60% alcohol may be used as an alternative
Supply workers at workplace location with adequate cleaning products (e.g., sanitizer, disinfecting wipes)
Post visible signage throughout the site to remind workers of hygiene and safety protocols
Alcohol-based hand sanitizers with at least 60% alcohol should be made available at entrances, exits and throughout floor areas for both workers and customers
Avoid sharing equipment and supplies between workers
Disinfect shared equipment between uses by customers or workers
Prohibit any mutual touching of customer or worker equipment without sanitation between uses
Require that any equipment that cannot be disinfected between use to be removed from service for 24 hours before it can be used by another customer

STAFFING & OPERATIONS

Include safety procedures in the operations

Provide training to workers on up-to-date safety information and precautions including hygiene and other measures aimed at reducing disease transmission, including:

- Social distancing, hand-washing, proper use of face coverings
- Self-screening at home, including temperature and symptom checks
- Importance of not coming to work if ill

STAFFING & OPERATIONS

- When to seek medical attention if symptoms become severe
- Which underlying health conditions may make individuals more susceptible to contracting and suffering from a severe case of the virus
- Facilities must screen workers at each shift by ensuring the following:
 - Worker is not experiencing any symptoms such as fever (100.0 and above) or chills, cough, shortness of breath, sore throat, fatigue, headache, muscle/body aches, runny nose/congestion, new loss of taste or smell, or nausea, vomiting or diarrhea
 - Worker has not had "close contact" with an individual diagnosed with COVID-19. "Close contact" means living in the same household as a person who has tested positive for COVID-19, caring for a person who has tested positive for COVID-19, being within 6 feet of a person who has tested positive for COVID-19 for 15 minutes or more, or coming in direct contact with secretions (e.g., sharing utensils, being coughed on) from a person who has tested positive for COVID-19
 - Worker has not been asked to self-isolate or quarantine by their doctor or a local public health official
 - Workers who fail to meet the above criteria must be sent home

	Adjust workplace hours and shifts (leverage working teams with different schedules or staggered arrival / departure) to minimize contact across workers and reduce congestion at entry point
	Maintain a log of workers and visitors to support potential contact tracing (name, date, time, contact information)
	Businesses are encouraged to offer exclusive hours or other accommodations for those in high-risk populations as defined by the CDC
	Limit worker movement to discrete work zones to minimize overlap where possible
	Workers shall not appear for work or complete a shift if feeling ill
	Workers are strongly encouraged to self-identify symptoms or any close contact to a known or suspected COVID-19 case to the employer
П	Encourage workers who test positive for COVID 10 to disclose to the employer of the effice for purposes of cleaning / disinfecting and

Encourage workers who test positive for COVID-19, to disclose to the employer of the office for purposes of cleaning / disinfecting and contact tracing. If the employer is notified of any positive case at the workplace, the employer must immediately notify the local Board of Health (LBOH) in the city or town where the workplace is located. Employers must assist the LBOH with contact tracing efforts, including advising likely contacts to isolate and self-quarantine. Testing of other workers may be recommended consistent with guidance and / or at the request of the LBOH

Additional details on Sector-Specific Protocols can be found at https://www.mass.gov/info-details/reopening-massachusetts

ARCADES AND OTHER INDOOR AND OUTDOOR GAME AND RECREATION EUSINESSES

MA COVID-19 Checklist





STAFFING & OPERATIONS

Include safety procedures in the operations

- Post notice to workers and customers of important health information and relevant safety measures as outlined in the Commonwealth's Mandatory Safety Standards for Workplace
- Businesses should maintain operating hours that allow for on-going off-hour sanitation and cleaning
- Limit visitors and service providers on site; shipping and deliveries should be completed in designated areas
- Stagger activity / event times / encourage reservations (such as for bowling lanes) to avoid congregation of customers in different groups and to allow for thorough cleaning of the activity space (e.g., seating areas or tables) before new customers arrive
- Encourage advanced reservations and digital ticketing where possible
- For group activities, like bowling and dart throwing do not combine persons or small groups with other non-related or non- associated persons or small groups
- Additional on-site amenities and services may only open and operate when those amenities or services would otherwise be authorized to operate under the Commonwealth's Phased Reopening Plan and then must adhere to all sector-specific safety protocols, available on the Reopening Plan website, applicable to the amenity or service. Examples include:
 - Restaurants: Must follow the latest restaurant guidelines and food may only be provided for seated table service or take-out, and may not be served or consumed in active playing areas
 - Gift shops: Must follow the latest retail guidelines
 - Pools: Must follow the latest pool guidelines
 - · Arts and entertainment: Must follow the latest performance arts guidance
 - Bars: Must remain closed until Phase 4



CLEANING & DISINFECTING

Incorporate robust hygiene protocols

Clean commonly touched surfaces in restrooms (e.g., toilet seats, doorknobs, stall handles, sinks, paper towel dispensers, so	ар
dispensers) frequently and in accordance with CDC guidelines	

☐ Conduct frequent cleaning and disinfection of site (at least daily and more frequently if feasible)

☐ Keep cleaning logs that include date, time, and scope of cleaning

Conduct frequent disinfecting of heavy transit areas and high-touch surfaces (e.g., doorknobs, bathrooms, table tops, ticket counters,
staff break rooms)

In event of a positive case, shut down site for a deep cleaning and disinfecting of the workplace in accordance with current CDC guidance

Open windows and doors to increase air flow where possible

- Disinfect all recreation equipment and other objects distributed to customers (e.g. golf putters etc.) immediately when returned after each use. Shared equipment provided to customers may not be re-distributed without first being disinfected according to CDC guidelines
- Disposable wipes should be place next to each piece of equipment that cannot be returned to staff (e.g. dart boards) for disinfecting. Customers are encouraged to wipe down equipment before and after use in addition to frequent disinfection by staff
- ☐ If sanitation (or the monitoring thereof by employees) of any piece of equipment is not possible or practical, this equipment should be closed off